

# WELCOME TO TUSCARORA MILL!

## FIRST COURSES

SEARED BEEF FONDUE - \* Blue Cheese, Truffle Salt 13

SEARED SEA SCALLOP - Hazelnut Brown Butter, Pea Puree, & Crispy Shallots 16

CHICKEN & SHRIMP SPRING ROLLS - Sweet Chili Sauce & Daikon Slaw 13 \*\*

OYSTERS ON THE HALF SHELL - \* Mignonette & Sriracha Cocktail Sauce AQ

PORK BELLY TACOS - Korean Slaw, Sweet Chili 13 \*\*

BBQ BACON WRAPPED SHRIMP - Corn Salsa, Grilled Onion, Chipotle Cream 16

CRISPY CHESAPEAKE OYSTERS - Creamed Spinach, Curry Aioli, Black Salt 15 \*\*

CORN CHOWDER - Bacon, Potato Hay 7/9

MAINE LOBSTER - Sweet Potato Polenta, Savory Lobster Butter 19

CRAB & BACON DIP - Green Onion & Toasted Ciabatta 13

CRISPY CHICKEN WINGS - Tangy Hot & Spicy, Celery, Blue Cheese 14 \*\*

ARANCINI - Sicilian Risotto Balls with Prosciutto, Mozzarella, & Marinara Sauce 13 \*\*

BLACKENED FISH TACOS - Pan Seared Tilapia, Shredded Cabbage, Jalapeno, Pico de Gallo, & Lime Cilantro Cream 16

FRIED GREEN TOMATOES - Pimento Cheese & Tomato Jam 12 \*\*

## SALADS

*Add to any Salad: Chicken 8 Shrimp, Salmon, or Flank Steak\* 14*

GRILLED LEMONGRASS CHICKEN SKEWERS - Green Soba Noodle Salad, Cucumber, Red Onion, Daikon Slaw, & Sesame Soy Vinaigrette 16

CAESAR - Romaine, Romano & Croutons 9

FLANK STEAK\* - Crisp Romaine, Corn Relish, Grilled Onion, Hard Boiled Egg & Chipotle Ranch 22 \*\*

HOUSE - Local Greens, Asiago, Sunflower Seeds, Tomato, & Champagne Vinaigrette 9

GRAIN - Quinoa, Black Beans, Squash, Cranberries, Arugula, Pine Nuts, Beets, Feta, & Honey Mustard Vinaigrette 12

SEAFOOD SALAD\* - Shrimp, Lump Crab, Peppered Tuna, Avocado, Mango, Tomato, Local Greens & Madras Curry Oil 25

BABY WEDGE - Baby Iceberg, Bacon, Cracked Pepper, Tomato, Tobacco Onions, & Smoked Gorgonzola Dressing 11

## MAIN COURSES

GULF SHRIMP & GRITS - Spinach, Tomatoes, Madeira, Virginia Ham, Parmesan & Country Grits 25

GRILLED PORK RIBEYE\* - Benton's Bacon, Cherry Glaze, Sweet Potato Polenta with Fennel & Apples 32

CREEKSTONE PRIME FILET MIGNON\* Scalloped Potatoes, Bacon Braised Brussel Sprouts, & Gorgonzola Bordelaise 48

PAN SEARED ORA KING SALMON - Baby Bok Choy, Fingerling Potatoes, Fennel, Shitakes, & Lemongrass Broth 38

MEATLOAF - Whipped Potatoes, Broccoli, Roasted Tomato, Red Wine Mushroom Sauce 16 \*\*

ROASTED ORGANIC CHICKEN - Fingerling Potatoes, Baby Carrots, Cipollini Onions, Red Wine Sauce 28

JUMBO LUMP CRAB CAKES - Warm Fingerling Potatoes & Green Bean Salad, Lemon-Leek Aioli 42

SMOKED CHICKEN RIGATONI - Spinach, Smoked Bacon, Caramelized Onions, Peas, Romano Cream 20 \*\*

GRILLED BEEF TIPS & SCALLOPS\* -

Whipped Potatoes, Carrots, Greens Beans, Red Wine & Horseradish Béarnaise Sauce 37

SEAFOOD BRODETTO - Salmon, Mussels, Shrimp with Parmesan Polenta, in Saffron Tomato Broth 27

GRILLED FLANK STEAK\* -

Bourbon Molasses, Garlic Whipped Potatoes, Sautéed French Beans, Corn, & Sweet Onions 26 \*\*

SLOW BRAISED LAMB SHANK - Scalloped Potatoes, Bacon Braised Brussels Sprouts, Rosemary Sauce 48

GRILLED CREOLE SEASONED TROUT -

Lump Crab Meat, Almond Butter, Whipped Potatoes, Asparagus, Carrots & Capers 23 / 29

MUSHROOM RAVIOLI - Sautéed Spinach, Pine Nuts, Dried Cranberries, Romano, Sage Brown Butter 25 \*\*  
*-Great with Scallops or Shrimp 14*

GRILLED DUCK BREAST\* Spaghetti Squash, Asparagus, Spinach, Wild Mushrooms, Fig Balsamic Glaze 36

## SANDWICHES

THE BARN YARD "AU JUS" - Smoked Beef Brisket & Pork, Caramelized Onions, Provolone, Pepper Spread, Arugula, on Everything Ciabatta 16

THE VEGGIE BURGER - Avocado, Ranch, Salsa, SSU 8-Grain Bun with Artichoke Salad 14

BLACKENED CHICKEN BLT & C - Havarti, Guacamole, Everything Ciabatta 16

GRILLED ANGUS BURGER\* - PAT LaFrieda, NYC Fully Garnished with Smoked Cheddar 19

HOUSE MADE PASTRAMI REUBEN - Loaded High on Marbled Rye, Swiss, Sauerkraut, Russian Dressing 19

*-Gluten Free Buns/Toast Points are available! 2*

\* Consuming raw or under-cooked foods increases the risk of food-borne illness Desserts & Breads by South Street Under  
Feeling a little Brunchie on Sundays? Join us for our Town Famous Buffet!

\*\* Items Can Not be made Gluten Free